

THE DISHES:

The list of products created on our behalf by part of an important company in Modena (Italy), with the valuable contribution of nutrition experts and dieticians, offers an ample range of ready dishes, so as to fully satisfy the customers' differing tastes.



TYPICAL DISHES FROM OUR REGIONAL CUISINE

MEDITERRANEAN DIET

BIOLOGICAL DISHES

DIET DISHES

HALAL DISHES



THE MACHINE: INSTALLATION OPTIONS



Depending on the customer's room requirements, the vending machine can be separated from the oven-column, to be placed in a corner or along two different walls.

The installation of the machine, operated by our specialists, is simple and fast, whilst any future updates and/or maintenance may be effected by remote control, since the whole device is controlled by a pre-installed software in its internal computer.



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Measurements, words and photos in this catalogue are only a rough guide.



ABOUT LOOK&COOK:

Marc s.r.l. have planned, realized and registered an automatic vending device for deep frozen ready dishes, connected to a micro-wave oven, by which a single dish or a complete meal are achieved in a matter of 2 minutes.

Marc s.r.l.'s offer, which comprises the vending device, the ready dishes as well as the service, is in a position so as to satisfy whoever may need to consume their meal away from home, yet enjoying top-quality dishes at unbeatable prices. The service offered, provides the supply of dishes to the vending device wherever the latter may be located.

Marc s.r.l.'s proposal was formulated basing on three main points that, when combined, make it possible to solve a variety of problems, that to date had impeded an adequate diffusion of the service for ready dishes on behalf of vending machines.

- 1** The availability of a technically advanced and reliable vending device, easy to handle.
- 2** Top-quality dishes, exclusively produced for us.
- 3** A distribution net-work, capable to supply our products all over Europe.

THE MACHINE: USE AND TECHNICAL FEATURES



TECHNICAL FEATURES OVEN-COLUMN

Width 650 mm
Depth 750 mm
Height 1860 mm
Electricity supply 220/380V AC single phase / triple phase

TECHNICAL FEATURES VENDING MACHINE

Width 1200 mm
Depth 800 mm
Height 1860 mm
Electricity supply 220V AC single phase 6A max
Capacity up to 60 dishes

1 SELECTION OF PRODUCT

The customer selects the product from the installed display, checking its availability, ingredients, cooking time and price. The display further enables to remote control the stock availability, as well as possible malfunctioning.

2 PAYMENT SYSTEM

The payment may be effected by means of coins, company key and/or banknotes. The display shows both, the amount paid and the cost of the product.

3 WITHDRAWAL OF THE PRODUCT

The customer withdraws the frozen product. The packaging comprises the product's nutrition info, as well as its ingredients and a bar-code.

4 COOKING OF THE PRODUCT

Ovens for the cooking of the selected products. The column of the ovens may consist of 1 to 3 microwave ovens, on demand. It's also possible to install the oven-column separately from the main body. The oven-column further disposes of a bar-code reader, which enables the automatic regulation of the temperature and the cooking time.

THE ADVANTAGES OF LOOK&COOK:



Supply of a vending device which is technically advanced, reliable and easy to handle.



Supply of ready dishes in top-quality, produced exclusively with an ample selection; all strictly Made in Italy.



Availability of a distribution net-work, capable to supply the goods all over Europe in a matter of 3 to 5 days from date of order.



The vending device is separable from the oven-column, in case of room problems at customer's godown.



The computerized display allows the customer to view stock availability, prices, ingredients and cooking time of the products.



The oven-column is equipped with a bar-code reader, which instructs the computer with the temperature and cooking time.



It's also possible to make use of the vending device for 'take away' purpose by part of the consumer.



The device has a capacity of up to 60 italian gourmet dishes.



Versatility of use: the machine can be rapidly installed at:

- OFFICES
 - AIRPORTS
 - STATIONS
 - HOSPITALS
 - SCHOOLS
 - BED&BREAKFAST FACILITIES
 - BEACHES
 - COMMERCIAL CENTERS
- etc...



- 1) Select meal
- 2) Insert money
- 3) Press OK button
- 4) Withdraw meal and put in oven

